



GEI-082

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of: : B. Fubara
F. JOLY et al :
Serial No.: 09/700,120 : Group: 1615
Filed: November 8, 2000 :
For: PHARMACEUTICAL...AND USES :
600 Third Avenue
New York, N.Y. 10016
June 4, 2003

SUPPLEMENTAL RESPONSE


Hon. Commissioner for Patents
P.O. Box 1450
Alexandria, VA 22313-1450

Sir:

Supplemental to amendment of May 7, 2003, Applicants are submitting herewith a sworn English translation of the reference cited by the Examiner to replace the unsigned translation submitted previously.

The application was refiled on April 7, 2003 and it is requested that the Examiner promptly act on the application.

Respectfully submitted,
Muserlian, Lucas and Mercanti


Charles A. Muserlian, 19,683
Attorney for Applicants
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CAM:ds
Enclosures

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Response
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I hereby certify that this is a true and correct copy of the original being deposited with the United States Patent and Trademark Office, Service under 27 C.F.R. 1.10 on the date indicated above and is addressed to the Commissioner for Patents, P.O. Box 1450, Alexandria, VA 22313-1450



IN THE UNITED STATES PATENT TRADEMARK OFFICE

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Patent Application of

Francine Joly and al.

Serial N°.: 09/700,120

Filed: 12/14/2000

Group Art Unit: 1615

Examiner: Mr. FUBARA, Blessing M

For: Pharmaceutical, hygienic and / or cosmetic compositions containing sea water and uses.

TRANSLATOR'S DECLARATION

Honourable Commissioner of Patents and Trademarks
Washington, D. C. 20231

Sir:

I, Takashi KOSHIBA, of 3F, Kioi-cho Hills, 3-32, kioi-cho, Chiyoda-ku, Tokyo 102-0094 JAPAN, hereby certify that I am conversant with both the Japanese and the English languages, and I have prepared the attached English translation of

Japanese Patent Laid N°. 4-126, 057 published on April 27, 1992, and that the English translation is a true, faithful and exact translation of the corresponding Japanese language document.

I further declare that all statements made in this declaration of my own knowledge are true and that all statements made on information and belief are believed to be true; and further, that these statements are made with the knowledge that wilful, false statements and the like so made are punishable by fine or imprisonment, or both, under section 1001 of Title 18 of the United Statzs Code and that such wilful, false statements may jeopardise the validity of this application or any Patent issued thereon.

April 21, 2003

Date

Name: Takashi KOSHIBA

Japanese patent laid-open N°. 4-126057 5 5PUBLISHED ON April 27, 1992)

Application N°2-244103 (filed on September 17, 1990)

Inventor: Tadayuki SATO

Applicant: NICHII SUISENKOUREN Co, Ltd.

Title: Soft drink containing brine

Claims (single claim):

1. Soft drink, characterized in that following components are mixed under stirring in brine: suitable amounts of water, sugars, fruit juice, protein, amino acid, vitamins, plant extract, carbonic acid, perfume, sweetener, lactic acid and lactic acid bacteria, honey, nicotinic acid, L-sodium glutamate, acidulant, thickener, colorant, stabilizer, emulsifier, fibers, fat, ash, arginine, caffeine, preservative and caramel.

Detailed description of Invention

(1) Field of Invention

This invention relates to use of natural brine to prepare a soft drink.

(2) Prior arts

It is recent trend to develop such soft drinks as possessing an osmotic pressure value, which is similar to that of human body. These soft drinks contain also water and minerals so as to replenish electrolytes, which are apt to be lost by hydrosis. However, known soft drinks have several demerits.

(3) Problems to be solved by the Invention

Many medical and nutritional data reveal that ideal soft drink must contain also a variety of minerals in addition to electrolytes lost by hydrosis.

(4) Means to solve the problems

Chemists revealed such a fact that a composition of brine is mostly similar to body fluid, blood serum and amniotic liquid. Inventor founds that an ideal soft drink can be produced by simply incorporating into usual soft drink.

(5) Examples

Basically, 3 to 5% of brine is added to a soft drink, but this value is simply an example. The composition of brine is known. If necessary, applicant will submit the data. In anyway, soft drink containing brine is novel.

(6) Advantages

Following advantages are obtained by mixing natural brine according to the invention:

- 1- Cost can be reduced, since complicated compounding of minerals is not necessary
- 2- One can ingest a variety of minerals in balanced condition, so that the value of nutrition increases.
- 3- Osmosis becomes much easier than known soft drinks.
- 4- The soft drink can be used in any cooking by selecting combination of brine and other components so that one can ingest a variety of minerals much easier than the conventional ones and stronger bone and body can be created.
- 5- Taste is improved because minerals in brine derive gust of other components.